Hot dishes to grace the table

Chicken Broccoli Casserole
1 chicken (2½ to 3 pounds), cut into serving size pieces
2 (10-ounce) packages frozen broccoli spears
1 (9-ounce) package pasteurized process American cheese
½ c. butter or margarine
1 (3 ounce) can sliced mushrooms, drained
1 c. chicken broth
¾ cracker crumbs

Cover chicken with water and cook over medium heat about 1½ hours until tender; cool. Remove meat from bones and reserve 1 cup broth. Measure 2½ cups chopped chicken and set aside. Cook broccoli according to package directions; drain. Combine cheese, butter, mushrooms, and chicken broth in saucepan; heat until cheese melts. Line bottom of a greased 8-inch casserole with cracker crumbs. Layer broccoli and chicken over crumbs and cover with the cheese sauce. Bake at 350 degrees for 20 to 30 minutes. Serves 6.

Note: This casserole freezes well. Wrap securely and freeze. To serve thaw in refrigerator and bake as above.

Virginia Gillaspie

Ham with Red-Eye Gravy
3 slices country ham (cut 1/8 to ¼ inch thick)
½ cup water or coffee
Biscuits, grits or rice

In a large skillet (preferably cast iron), cook ham four to five minutes per side. Transfer ham to warm platter. Quickly add water or coffee to hot skillet, being careful to avoid splattering. Cook (scraping pan to remove crusty bits) till mixture boils vigorously. Cook about three minutes more or until mixture is reduced by half. Serve gravy over biscuits, grits or rice.

Makes three servings

Pork Chop Cacciatore
6 pork chops
1 onion, cut in six slices (large onion)
1 envelope spaghetti sauce mix
2 tablespoons brown sugar
2 cans (1 lb. each) tomatoes

Brown chops, arrange in single layer in baking dish. Top each chop with an onion slice. Sprinkle with brown sugar. Blend spaghetti sauce mix into drippings in frying pan. Stir in tomatoes, heat to boiling. Spoon around chops and onions. Cover, bake in 350 degrees oven for one hour. Uncover, bake 15 minutes longer, or until chops are tender.

Frances Wilson

Sausage and Bean Soup
1 lb. great northern beans
1 large onion
1 tsp. garlic salt
3 lbs. smoked sauage (cut into ¼-inch slices)
1 lb. carrots, peeled and shredded
1 5-oz. jar of pimentos mashed
2 large potatoes
1 8-oz. can tomato sauce
2 cups water

Sort beans, wash cover with water and soak overnight.

Drain beans and place in a large Dutch Oven, add onion and garlic, salt. Cover with water and bring to a boil, reduce heat, cover and simmer 1 hour. Stir in remaining ingredients, cover and simmer 1 hour, stirring occasionally. Yield 14-16 servings.

Helen Anderson

Pineapple Meatloaf
1 lb. ground beef
½ lb. ground pork (if desired)
¾ cup crushed pineapple
1 cup bread crumbs
¼ cup chopped pimentoes
1 egg (beaten)
1 teaspoon each-salt & pepper
6 slices bacon

Combine ingredients, except bacon. Mix thoroughly. Line a loaf pan with three bacon strips. Add meat. Lay three slices of bacon across top. Bake at 350 degrees for one hour.

Casseroles and more

Golden Potato Casserole
2 c. shredded Cheddar cheese
1/2 c. butter or margarine
2 c. commercial sour cream
1/3 c. chopped green onion
1 tsp. salt
1/4 tsp. white pepper
6 medium potatoes, cooked in jackets, peeled, and coarsely shredded
2 tblsp. butter or margarine

Combine cheese and butter in a saucepan over low heat, stir until cheese is melted. Remove from heat, stir in sour cream, onion, salt, and pepper. Add potatoes, mixing gently. Pour into a buttered 2-quart casserole, dot with 2 tblsp. butter. Bake at 350 degrees for 30 minutes. Serves 8 to 10.

Green Bean Casserole
1 quart green beans
1 onion, chopped
1 can cream of chicken soup
3 small potatoes, sliced thin
1 c. grated cheddar cheese

Place a layer of potatoes in bottom of dish and top with onions; add a layer of green beans. Alternate potatoes, onions, and green beans until all are used. Pour soup over all. Cook at 350 degrees for 30 minutes or until potatoes are tender. Top with cheese and cook fifteen minutes more.

Virginia Doss

Corned Beef Casserole
1. Mix in a 3-quart bowl:
1 can cream of mushroom soup
½ c. evaporated milk
12-ounce can corned beef, cut up
1 c. grated processed American cheese
⅓ c. finely cut onion
1½ c. cooked noodles (Cook 1 c. broken noodles in unsalted water.)
2. Pour into a well-greased 1½-quart baking dish.
3. Top with ½ c. crumbled potato chips or bread croutons.
4. Bake near center of 425 degree oven for 15 minutes or until bubbly hot.

Scalloped Potatoes
4 pounds potatoes, peeled and sliced thin
1 pint sour cream
¼ pound butter
1½ cup grated cheese
1 c. cream of celery soup
1 c. chopped onion

Cook potatoes. Saute onions in butter. Mix sour cream, cheese, soup, and onion and add to hot potatoes. Refrigerate overnight. Bake at 350 degrees for 1 hour.

Katie Martin

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Using a microwave oven

Holiday goodies, the fast way

The holiday season is a festive time of the year when everyone is planning good things to serve for parties and family get-togethers. A traditional favorite for many families is eggnog and here's a new and different recipe that uses it to make an elegant Easy Eggnog Pie. Another delicious holiday recipe is Very Fast Fruitcake. Surprisingly easy to prepare, it makes a perfect gift for family and friends.

EASY EGGNOG PIE
1 3- or 3 1/8 ounce package regular vanilla pudding mix
1 envelope unflavored gelatin
Dash ground nutmeg
3 cups canned eggnog

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¼ cup light rum
½ cup whipping cream, whipped
1 9-inch baked pastry shell

In a 2-quart bowl, combine pudding mix, gelatin, and nutmeg. Stir in eggnog. Cook at **HIGH** for 8 minutes, stirring after every 2 minutes, or till bubbly. Stir in the rum. Chill till mixture mounds. Turn mixture into large mixer bowl. Beat on high speed of electric mixer for 2 minutes. Fold in whipped cream. Chill till mixture mounds again. Pile into pastry shell. Sprinkle lightly with nutmeg. Chill 4 to 6 hours. Makes one 9-inch pie.

VERY FAST FRUITCAKE
1 2-layer-size package spice cake mix
1 3¾ - or 3 5/8 -ounce package instant lemon pudding mix
⅔ cup apricot nectar
½ cup cooking oil
¼ cup apricot brandy
4 eggs
1 cup dark raisins
1 cup dates, snipped
1 cup chopped walnuts
½ cup dried apricots, snipped
½ cup light raisins
¾ cup apricot brandy

In large mixer bowl, combine cake mix, pudding mix, apricot nectar, oil and the 1/4 cup apricot brandy. Beat on medium speed of electric mixer for 2 minutes or till smooth. Add eggs; beat on medium speed for 2 minutes longer. Fold in fruit and nuts. Turn one-third of batter into a lightly oiled 8-inch microware ring mold. (Cover remaining batter and let stand while cake bakes.) Cook at **medium** for 12 minutes, giving quarter turns after 4 and 8 minutes. Cook at **high** for 2 1/2 minutes. Cool in ring mold 10 minutes. Remove from mold and cool thoroughly on rack. Wash ring mold and repeat filling, baking and cooling process two more times with remaining batter. If desired a waxed paper lined 8x4x3 inch non-metal baking dish may be substituted for the ring mold. Wrap each cake in double thickness cheesecloth moistened with remaining apricot brandy. Overwrap in foil and store in refrigerator 24 hours or more to allow brandy to penetrate. If stored for long period, moisten cloth every few days. Before serving decorate each cake with a mixture of 1/2 cup sifted powdered sugar and enough brandy to make drizzling consistency (about 2 tablespoons). Makes three 1-pound cakes.

Tips & Techniques
Pastry for single-crust pie: In a mixing bowl stir together 1 1/4 cups all-purpose flour and 1/4 teaspoon salt. Cut in 1/4 cup shortening and 2 tablespoons butter or margarine till pieces are the size of small peas. Sprinkle 1 tablespoon cold water over part of the mixture; gently toss with a fork. Push to side of bowl. Repeat with additional 2 to 3 tablespoons cold water till all is moistened. Form dough into a ball.

On a lightly floured surface, flatten dough with hands. Roll dough from center to edge, forming a circle about 12 inches in diameter. Wrap pastry around rolling pin. Unroll into a 9-inch pie plate. Ease pastry into pie plate, being careful not to stretch pastry. Trim to 1/2 inch beyond edge of pie plate; fold under extra pastry. Make a fluted, rope-shaped, or scalloped edge. Prick pastry well with a fork.

Cook pastry, uncovered, at **high** for 6 minutes, turning pie plate after 3 minutes.

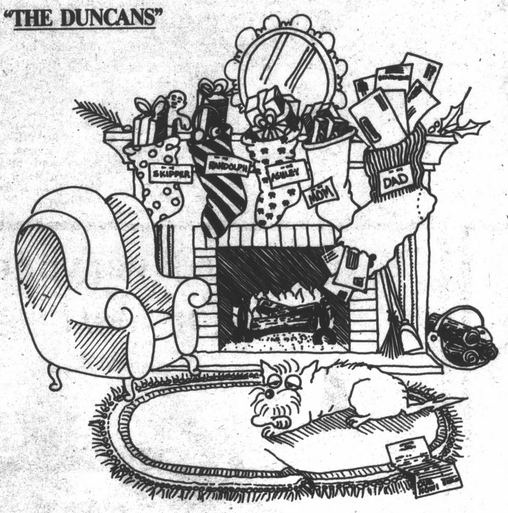
For Tart Shells, mix and roll out pastry as directed above. Cut into four 5-inch rounds. Cut four 3-inch paper toweling rounds and place over inverted custard cups. Fit pastry over paper toweling and cups. Pinch pleats in 5 or 6 places. Prick well with a fork. Cook, uncovered at **high** for 4 minutes, rearranging after 2 minutes. Cool a few minutes; carefully remove shells from cups. Remove the paper towel liners.

Cook the pie shell first! Pastry cooked in the microwave oven is tender and flaky as long as the shell is coked till it is dry and flaky before you add the filling. An unbaked shell would absorb moisture from the filling and be underbaked and soggy.

Meatloaf
(Microwave Recipe)
1. Combine the following ingredients:
1½ lb. ground beef
2 cups soft bread crumbs
½ cup celery, finely chopped
½ cup onion
¼ cup green pepper
1½ teaspoon salt
1 egg
½ cup catsup

Mix well and pat evenly into 9" x 5" glass loaf dish.
2. Brush meatloaf with a mixture of:
½ cup catsup
¼ cup chili sauce
2 tablespoons brown sugar
1 tablespoon lemon juice
1 teaspoon dry mustard
1 teaspoon worcestershire sauce
3. Microwave for 25 to 30 minutes on "ROAST" or until well done in center (140) degrees). Pour off liquid and let stand covered with foil for five minutes before serving.

"THE DUNCANS"



It's Christmas Club time at the Duncans!

Skipper is asking for a ten-speed bike again. Zapper (only his mother calls him Randolph) is still wishing for a home computer, and Ashley wants a down-filled coat to wear back to college.

All agree Mom deserves a microwave oven, especially now that she's working part-time, and Dad really wants to say "you've got it!"

So when Mom opened a Christmas Club at American Federal, the news was music to his ears. It's the only way to turn the jingle bill blues into "Jingle Bells" for sure.

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Tips for faster postal service

"The Postal Service wants to help mailers get the best service," Postmaster O.S. McCoy said this week. She offered these tips for safe, timely delivery of your holiday packages.

Address your packages correctly and completely and use the right zip code.

Use a sturdy container such as a corrugated box for items of average weight.

Cushion each item in the container using crumpled or rolled newspaper, plastic chips or plastic or fiberboard inserts.

Seal your parcel with reinforcement filament tape.

You don't have to use wrapping paper on boxes. Simply print clearly the return address and the addressee name and address on one side of the parcel.

Ask your postal clerk about delivery times and prices for parcel post, priority mail and express mail. Then decide which combination of fast delivery and economy best meets your needs.